

Rainbow Lasagna

Makes: 50 servings

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Ingredients	Weight	Measure
Carrots - Diced		8 1/3 cup
Sweet Potatoes - Diced		8 1/3 cup
Red Peppers - Diced		8 1/3 cup
Swiss Chard - Shredded		4 1/8 cup
Spinach - Shredded		4 1/8 cup
Mozzarella Cheese Part Skim Milk	6 1/4 lb	
Ricotta Cheese Part Skim Milk		4 1/8 cup
Eggs		8 eggs
Spaghetti Sauce		8 1/3 cup
Precooked Lasagna Noodles		50 pieces
Olive oil		8 1/3 tsp
Kosher salt		8 pinches
Pepper		8 pinches



Directions

1. Wash hands for 20 seconds.
2. Use single use paper towel to dry.
3. Fine dice carrots, sweet potato, red pepper. Drizzle with olive oil, a pinch of salt & pepper, mix to coat. Roast in 350

degree convection oven for 10 minutes or until soft. (Time may vary depending on oven type).

4. Rough chop spinach and Swiss chard - set aside.
5. Mix ricotta cheese with lightly beaten egg.
6. Place 2 oz. of spaghetti sauce on bottom of pan, then place noodles on top of sauce in one layer.
7. Layer top of noodles with 1/3 spinach and Swiss chard and then spread 1/3 of roasted vegetables on top.
8. Drop 1/3 of ricotta/egg mixture evenly across vegetables.
9. Spread shredded mozzarella evenly over ricotta.
10. Repeat making layers with 2 oz. sauce, noodles, spinach, etc. until there are three total layers of lasagna noodles.
11. Top with remaining mozzarella.
12. Cover and bake in 350 degree convection oven for 20 minutes, then uncover and bake another 10 minutes to brown the mozzarella cheese on top. Serve or hold at 140 degree minimum in warmer.

Notes

Serving Tips:

Cooking time will vary depending on oven. Increase cooking time when cooking larger amounts. A 6 x 12 inch hotel pan will yield 6 servings. A 12 x 18 pan will yield 18 servings. Each serving is 8 ounces or 3 x 4 inches.